



Pasta & Meatballs

Kid Friendly Savers



20-30min



2 Servings

What we send

- 6 oz pasta shells ²
- ½ lb pkg ready to heat beef meatballs ^{1,2,3,4}
- 8 oz marinara sauce
- ¾ oz Parmesan ³

What you need

- neutral oil

Tools

Allergens

Egg (1), Wheat (2), Milk (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 32g, Carbs 79g,
Protein 34g

1. Prep ingredients

Bring a large pot of **salted water** to a boil.
Finely grate **¾ of the Parmesan**.

4. Sauce pasta

Add **pasta** and **reserved cooking water**
to skillet with **meatballs and sauce**. Cook
over high heat, stirring constantly, until
pasta is al dente and coated with **sauce**,
2-3 minutes.

2. Cook meatballs & sauce

In a medium skillet, heat **1 tablespoon oil**
over medium-high. Add **meatballs** and
cook, shaking skillet occasionally, until
meatballs are browned in spots, 2-3
minutes. Add **marinara sauce** and bring
to a simmer. Set aside until **pasta** is ready.

5. Finish & serve

Remove **pasta** from heat and stir in
grated Parmesan; season to taste with
salt and **pepper**.

Divide **spaghetti and meatballs** between
bowls. Grate over **remaining Parmesan**
and finish with **a drizzle of oil**, if desired.
Enjoy!

3. Cook pasta

Add **pasta** to **boiling water** and cook,
stirring occasionally, until nearly al dente,
about 6 minutes. Reserve **¼ cup cooking**
water; drain pasta.

6.